

TEAROOMS • FOOD • TEA • TABLE SETTINGS

Annual
HOLIDAY
ISSUE

Tea Time®



NOV/DEC 2016 Vol 13, Issue 6

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Great Gifts
for Tea Lovers

Page 15

Favorite Holiday
Teas & Tisanes

Page 17



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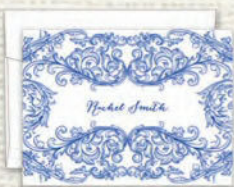
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Garden Frame



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NOVEMBER/
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.....
VOLUME 13 · ISSUE 6



“If you are cold,
tea will warm you . . .”

—William Henry Gladstone



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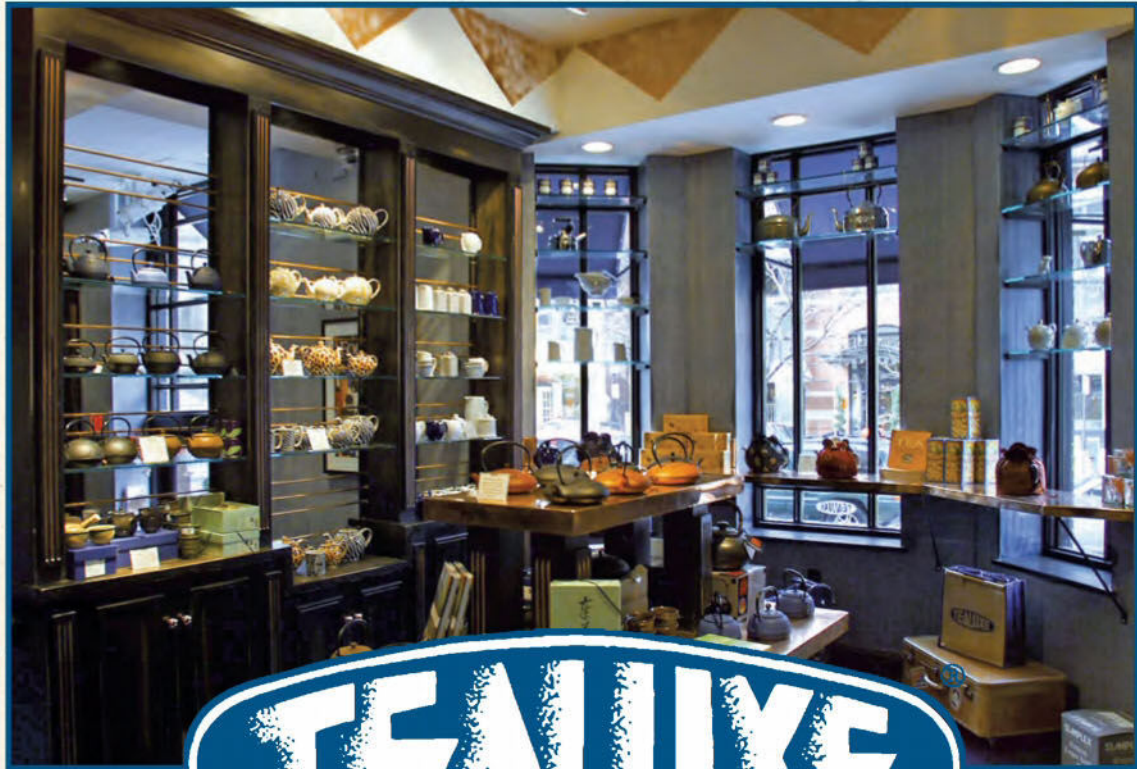
ON THE COVER

*The silver flourishes on Schumann-Bavaria
Platinum Elegance's cup, saucer, and teapot are
most fitting for our Winter Wonderland tea table
(page 32). Photography by William Dickey.*



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 website: teatimemagazine.com

SUBSCRIPTION SERVICES

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come for *tea*

What a wonderfully busy year 2016 has been for us! We produced two hardback books—*Taking Tea* and a revised and updated version of *Tea & Scones*—both perfect for holiday giving. And our special collector's issues—*Teatime Celebrations* and the 2016 edition of *Teatime Holidays*—have been in high demand. (If you aren't able to locate them in stores or on newsstands, you can still order through hoffmanmediastore.com or by phone at 800-361-8059.)

I recently returned from a trip to England, where some are still celebrating Queen Elizabeth's 90th birthday, and many of the Royal Warrant Holders have produced commemorative tea things to mark this milestone. In the article that begins on page 50, Jane Pettigrew highlights several of these, among them a loose-leaf blend Twinings created. When I visited their London store at 216 Strand, I purchased a few tins of this tea. It's remarkable that novelist Jane Austen bought the tea she drank from that very store centuries before. Since her birthday is December 16, I asked Bruce Richardson to enlighten us about her tea-drinking practices in his column on page 19. Beginning on page 56, Bruce recounts some of the highlights of a trip he took to Japan's tea-growing region near snow-capped Mount Fuji.

Snow is the theme for our Winter Wonderland tea menu (page 32), perfect for Christmas or anytime during the cold-weather months. Teatime for Santa (page 42) will bring a bit of merriment to your festivities as well. If you celebrate Hanukkah, you'll enjoy our elegant table setting and menu for the Festival of Lights (page 24). Whatever the occasion for afternoon tea, we truly hope you will find much inspiration in the pages of this issue. May all your celebrations be joyful this holiday season!

Jana Reiss



Mark Your Calendars!

Coffee & Tea Festival Philly

November 5–6, 2016

Greater Philadelphia Expo Center • Oaks, PA
coffeeandteafestival.com/philly • 631-940-7290

San Francisco International Tea Festival

November 6, 2016

Fort Mason Center for Arts and Culture • San Francisco, CA
sftf.com • 530-507-3099

Los Angeles International Tea Festival

December 3–4, 2016

Japanese American National Museum • Los Angeles, CA
teafestivala.com • 562-801-9600

2nd Annual Houston Tea Festival

February 2017 (dates to be announced)

Venue to be announced • Houston, TX
houstonteaefestival.com • 832-405-9160

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dear TeaTime

In Praise of Recent Issues

My [September/October] *TeaTime* magazine just arrived. I can't wait 'til I finish my yard work so I can sit down with a cup of tea and look at it. I can't help it. I have subscribed for years, and I feel so content sitting and reading it. I love it.

JANICE PAIGE
Via Facebook

Just got the September/October 2016 issue. What a gorgeous cover! I just love all the fall colors. Perfect!

SUESAN JEAN MUIR BARISIC
Via Facebook

TeaTime magazine ranks up with *Victoria* as my all-time favorite magazines! I have been a subscriber since the beginning of each. The recipes are scrumptious, the photographs are very inspiring, and the articles so educational. What could be better?

SHARON G. RICE
Via teatimemagazine.com

... I was really pleased to see your article on local artisan tea company, Piper & Leaf, based out of Huntsville, Alabama [in the July/August issue]. I love their teas, and it was nice to see a good word written about their company's story. In fact, I always enjoy seeing locally flavored stories (anything from Alabama and bordering cities, like Nashville, Chattanooga, etc.) in your pages! Keep up the great work!

DENISE FOWLER PANTER
Via Facebook

Taking Tea with TeaTime

I just received my book [*TeaTime's* latest book, *Taking Tea*] in the mail this weekend! Love reading about the tearooms featured. I will be trying some of these recipes.

ROSA LAYNE
Via Facebook



September/October 2016

Finding Gluten-Free Recipes

Does anyone have a really good gluten-free scone recipe? My daughter has solved many of her chronic health problems by going gluten-free.

CINDY DIES OWEN

Cindy, did you know there's a recipe for a gluten-free scone in every issue of TeaTime magazine? We also indicate which recipes are gluten-free in the Recipe Index, which appears on page 65 of each issue. And you'll find many gluten-free recipes on our website, teatimemagazine.com. Just enter the words "gluten-free" in the search box in the upper right-hand corner.

Finding TeaTime

Do you have a list of newsstands or stores where I can purchase the latest issue of *TeaTime*?

GINGER BARACHIE-MASONHEIMER
Via Facebook

When you go to our website, teatime.com, scroll down. In the column on the right-hand side, click on a black block that says "Magfinder, TeaTime, Find in a store near you." That will show you the closest places in your area to find TeaTime.

Your Comments, Please

We truly enjoy hearing from our readers. Connect with us on Facebook, or write to us at teatime@hoffmanmedia.com or at Dear *TeaTime*, *TeaTime* Magazine, 1900 International Park Drive, Suite 50, Birmingham, AL 35243. Your comments might be printed in an upcoming issue.

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with **One Easy Recipe.**



chocolate
pinwheel cookies



sugar
cookies



star jam
sandwich cookies

Make our **1001 Cookie Starter**, then use it as a base for a variety of **Holiday Cookies**. Create these, and dozens of other different cookies, from just one starter recipe.

1001 Cookie Starter Mix

Use the mix right away or save it for when you are ready to bake.

5 cups all-purpose flour
3 3/4 cups Domino® Granulated Sugar
2 tablespoons baking powder
2 teaspoons salt
1 1/2 cups plus 2 tablespoons butter
or margarine, softened

In a 4-quart bowl, combine flour; sugar; baking powder and salt. Stir until thoroughly blended. Add butter and use pastry blender or clean hands to work into dry ingredients until mixture resembles coarse meal.

For best results: Store covered in airtight container in refrigerator or freezer. Do not press down. Let mix come to room temperature before use. If using margarine, do not choose diet, whipped or soft.

Makes 10 cups to use for recipe varieties.

Find all of the Recipe Varieties using the 1001 Cookie Starter Mix at:
dominosugar.com/cookiester.





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Bundle Up

Dozens of
DIFFERENT COOKIES
with **One Easy Recipe.**



chocolate pinwheel cookies



sugar cookies



star jam sandwich cookies

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chsugar.com/cookiestarter.



November

6

English Tea & Evensong

3:00 to 4:30 p.m.

Trinity Church

Princeton, New Jersey

The Trinity Church choirs will sing for their supper at this elegant tea to help finance their trip to England in summer 2017. Tables will be set in different china patterns with themes from British history and literature. Glorious church music will follow as Evensong will be sung in historic Trinity Church. (Well-mannered children are welcome to attend). A contribution of \$30 (in advance) or \$35 (at the door) is requested. For reservations, call 609-924-2277.

13

Victorian Lawn Dance

11:00 a.m. to 4:00 p.m.

Los Angeles County Arboretum

Arcadia, California

Join the Victorian Tea & Dance Society for an afternoon of tea and dancing near the Arboretum's historic Queen Anne Cottage. Society members and friends will likely be dressed in period costumes from the 1870s bustle-back period, but fancy dress is not required. Enjoy live music as you learn fun and easy dances from the Victorian era. Admission is the entrance fee to the park. For more information, go to victorianteaanddance.org.

25 & 26

Royal Holiday Tea

2:00 p.m.

Uffington House

Historic Rugby, Tennessee

What better way to follow a great Thanksgiving dinner than by sharing a holiday tea with great company, delightful food, and plenty of fun held at the historic Uffington House, home of Margaret Hughes, mother of Rugby's founder, Thomas Hughes? You'll learn about the history of Uffington House from a Rugby resident who stands in for Madame Hughes. Admission is \$16, and reservations are required. For reservations, call 423-628-2441 or 888-214-3400, e-mail rugbyeducation@highland.net, or go online to historicrugby.org.

December

2 & 4

Victorian Teas

Noon

Armstrong-Mauldin House

Rock Hill, South Carolina

Join the Woman's Club of Rock Hill for a traditional English afternoon tea in the historic Armstrong-Mauldin House. The home will be beautifully decorated for Christmas, and tea will include a generous assortment of delectables presented by servers in Victorian attire. The Sugar Plum Boutique will be open an hour before and after each tea. The cost is \$25 for adults and \$12 for children (ages 12 and younger), and reservations are required. For reservations, call 803-415-7278 or 803-328-8888. For more information, go to womansclubofrockhill.org.

3

Carthage Historic Homes Tour & Tea

11:00 a.m.; 1:00, 3:00, and 5:30 p.m.

Historic Phelps House

Carthage, Missouri

Enjoy a grand tea at the 1895 Phelps House Mansion as the Carthage Historic Homes Tour returns for its biannual staging. Harney & Sons teas and delicious treats will be served throughout the Phelps House, including the ballroom and the maid's room. The cost for the event is \$25, and reservations are required. Take in the homes tour for an additional \$20 (before November 28, \$25 thereafter). For reservations and information, go to carthagehistoricpreservation.org, or call 417-358-9688.

21

Christmas at Balmoral Tea

1:30 p.m.

Port Washington Adult Community

Senior Center

Port Washington, Wisconsin

Join Margaret Cummins (portrayed by Jessica Michna), head housekeeper at Balmoral Castle during the reign of Queen Victoria, as she prepares for the arrival of the royal family for Christmas festivities. Learn about the British Christmas traditions during the 19th century, and enjoy a cup of holiday tea with a sweet. The cost is \$10 per person, and reservations are required. For reservations, call 262-284-5821, or e-mail ckiener@ci.port-washington.wi.us by December 15.

If you would like to publicize a tea event in your area, please send details and information at least four months before the event date to teatime@hoffmanmedia.com or to Tea Events Calendar, *TeaTime* Magazine, 1900 International Park Drive, Suite 50, Birmingham, AL 35243. Your event could be included in a future issue.

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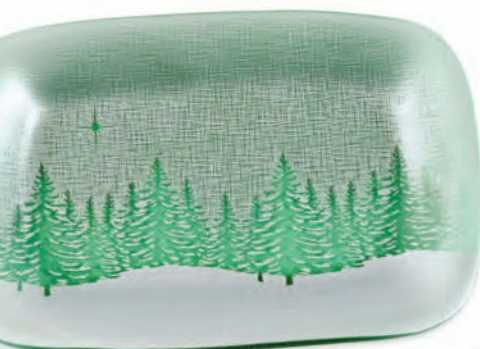
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'Tis the Season

Give the tea lover in your life the perfect holiday gift.



▲ A Snowy Scene

Dishwasher safe, this handmade 11x7-inch Winter Evergreen Appetizer Tray brings a beautiful scene to your tea table. (\$71; annieglass.com or 800-347-6133)



▲ Christmas Classic

Trim the tree in teatime tradition this year with Wedgwood's Iconic Teapot Blue Ornament. (\$50; wedgwood.com, 877-720-3486)

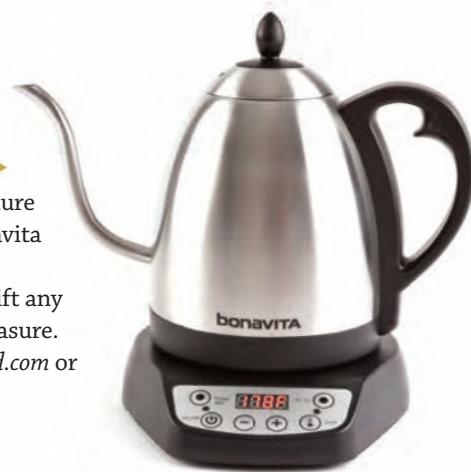


◀ Seasonal Sugars

Adorable Old Fashioned Christmas Sugar Cubes are almost too cute to use. (\$29.99 for an 18-piece gift box; sugarcubes.ca or 888-616-8930)

▶ For All Ages

Serve your favorite teatime treats on Mariposa's playful Christmas Tree & Train Server. (\$185; mariposa.com or 800-788-1304)



◀ Seasonal Notes

Expressionery's new tea-inspired, Christmas-themed stationery is customizable. (\$15 for set of 10 note cards or invitations; expressionery.com or 866 521 6211)



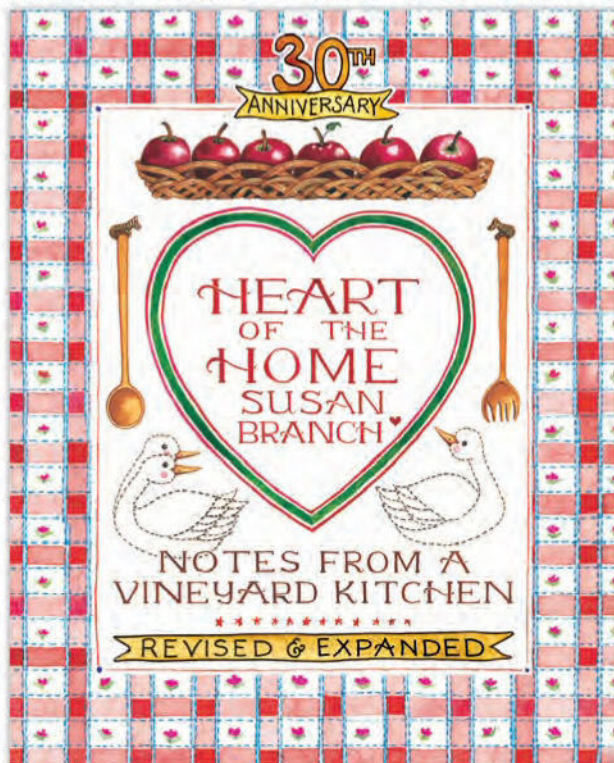
◀ Merry and Bright

Silver Glitter Holiday Word Towels bring Christmas joy. (\$15 each; mud-pie.com or 678-397-0170)

▶ After-Christmas Cheer

With Revolution Tea's 12 Days of Tea Gift Set, enjoy a different tea each day from Christmas to Epiphany. (\$12.99; revolutiontea.com or 888-321-4738)





Susan Branch 30TH ANNIVERSARY

Hand and writing & watercoloring new art & recipes for this special edition of my first cookbook was like going back in time to 1986, sitting at the dining table of my little house on Martha's Vineyard watching the seasons change while painting what was really just a dream at that time. And now look! Poof! Thirty years later, *Heart of the Home* has become a classic and proof positive that dreams really do come true. ♥

176 pages of tried & true deliciousness available in bookstores everywhere. Printed in the USA with a red ribbon bookmark. For signed copies, go to:

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Liquorice Mint Tea

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newbyteas.com/usa • 517-999-0590

TEACUP: Spode Christmas Tree

"With a calming, cool mint taste and subtle licorice undertones, this caffeine-free tisane is great for the holidays."

—Sarah Howard, editorial assistant



Eggnog

TRAIL LODGE TEA

traillodgetea.com • 314-680-3015

TEACUP: Fitz and Floyd Holiday Pine

"Green and white teas with a dash of nutmeg and hints of vanilla make this a light alternative to traditional eggnog."

—Lorna Reeves, editor



Winter Mint Rooibos

TEAS ETC

teasetc.com • 800-832-1126

TEACUP: Villeroy & Boch Holly

"The perfect brew to drink while relaxing by a fire, this rooibos blend has notes of caramel, cinnamon, and mint."

—Betty Terry, associate editor

Holiday Teas

Try these tisanes and tea blends that recall the flavors of the season.



Peppermint Bark Tea

CAPITAL TEAS

capitalteas.com • 888-484-8327

TEACUP: Waldman House A Cup of Christmas Tea

"The subtle mint flavor reminds me of the peppermint candy Santa left for us when we were children."

—Lucy Herndon, stylist



Holiday Fruit & Spice Tea Blend

MARK T. WENDELL TEA COMPANY

marktwendell.com • 978-635-9200

TEACUP: Zrike Holiday Splendour

"This wonderful black tea has just the right combination of cranberry, orange, ginger, and cinnamon."

—Janice Ritter, dealer program manager



Apple Pie Rooibos

GLOBAL TEA MART

globalteamart.com • 844-208-2337

TEACUP: Lenox Holiday Tartan

"The seductively sweet aroma of rooibos combines beautifully with bits of dried apple and spicy cinnamon for an enjoyable cup." —Janet Lambert, recipe developer

A GENTLE REMINDER: These flavored holiday blends use a variety of teas—from white to black—rooibos, and other herbs as their base. Be sure to read the package for the best brewing instructions, as water temperatures and steeping times will vary.

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The Tea Things of Jane Austen

by Bruce Richardson / Images Courtesy of Benjamin Press



December 16 marks the 241st birthday of British author Jane Austen. The popular Regency-period novelist was, of course, a tea lover who often used the tea ritual to bring characters together. She was also fond of using the term “tea things” when establishing scenes in her books.

Austen was born in 1775 on the second anniversary of the Boston Tea Party. She and the ladies of New England held much in common. Both Austen’s heroines and the wealthy families of Boston drank Chinese teas sourced from the East India Company’s London warehouses, and those black and green teas were steeped and consumed using tea things commonly found on both sides of the Atlantic.

Tea was seen as a comforting, refreshing, recuperative beverage. In *Mansfield Park* (1814), Mrs. Price welcomes Fanny and William: “Poor dears! How tired you must both be! And now what will you have? . . . I could not tell whether you would be for some meat, or only a dish of tea after your journey.”

To a visitor, tea meant rest and pleasure, and its absence would be a severe disappointment—or a snub.

In *Sense and Sensibility* (1811), Elinor attends a social gathering at Lady Middleton’s, eager to have a chat with Lucy, but “the insipidity of the meeting was exactly such as Elinor had expected; it produced not one novelty of thought or expression; and nothing could be less interesting than the whole of their discourse both in the dining-parlour and drawing room . . . they quitted it only with the removal of the tea things.”

What were the typical tea things found in fine homes during the early 1800s?

Pembroke tables were stationed along the walls until teatime, when they were moved to the center of the room and the side leaves raised to accommodate a hot water urn, a teapot, a wooden or Chinese porcelain tea caddy, teacups, teaspoons, a sugar bowl, and matching milk ewer (pitcher). A servant or a younger family member brought out these tea things, and the hostess made the tea in front of gathered friends.



Jane Austen (left) would have felt comfortable sipping Chinese teas, purchased at Twinings (right), from this c.1770 Worcester tea and coffee set on display at Saltram House.



One of my favorite tea things of the 1800s was the mote spoon. *Mote* is an Old English word for something that is present but should be removed—as in a floating tea leaf in a cup or a speck of too-old milk that rises to the top of your tea. The long-handled silver mote spoon had slots in its bowl, which made it just the right tool for straining those embarrassing blemishes out of a teacup. We find unwelcome motes mentioned in *Mansfield Park*:

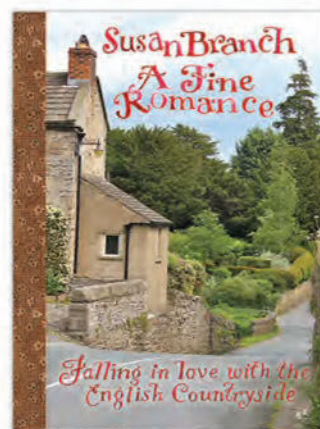
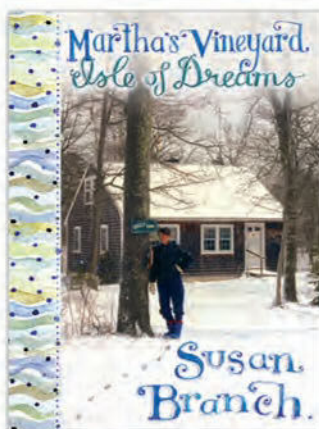
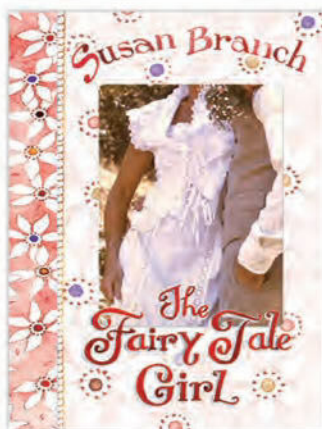
“She sat in a blaze of oppressive heat, in a cloud of moving dust, and her eyes could only wander from the walls . . . to the tea-board never thoroughly cleaned, the cups and saucers wiped in streaks, the milk a mixture of motes floating in thin blue . . .”

Where did Jane Austen buy her tea that was kept under lock and key in her tea caddy? She was known to purchase tea from Twinings in London, where she could be sure of buying unadulterated leaves.

In an 1814 letter to her sister Cassandra, Austen mentions: “I am sorry to hear that there has been a rise in tea. I do not mean to pay Twining til later in the day, when we may order a fresh supply.”

You may visit that same Twinings store, located on the Strand, the next time you visit London. Be sure to tell the staff you are there on the recommendation of Jane Austen!

TeaTime Contributing Editor Bruce Richardson is co-author of *A Social History of Tea*. Find out more about this and his other books at elmwoodinn.com.



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SENDING WINTER *Greetings*

A classic
Christmas pattern
brightens the holidays.



Text by Betty Terry / Photography by Marcy Black Simpson

A pretty Christmas china pattern is a boon to a busy hostess during the holiday season. (We know some who begin using their Christmas china the day after Thanksgiving and continue through Epiphany.) And when the pattern is as versatile as *Winter Greetings* by Lenox, there are many ways to set a table with a holiday mood.

Above, we've combined *Winter Greetings* with pretty red chargers from Hobby Lobby. Red-and-green-print April Cornell napkins and place mats reinforce the spirit of the season. Introduced more than 20 years ago in 1995, *Winter Greetings* is still an active Lenox pattern. It's a perfect gift for any tea lover.





Traditional



Elegant



Casual



On Christmas Eve or Christmas Day, dress up *Winter Greetings* with a gold-rimmed dinner plate, Wedgwood *Riverton*. Metallic flatware, Herdmar *Luxor* by Pickard, reinforces the posh yet festive look.



For a casual Christmas tea, add a pop of color with a Jars *Tourron Avocado* dinner plate. Ricci Argentieri *Romanov Court* flatware, embossed with wreaths, is a merry addition that is perfect throughout the season.

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Hallmark Movies & Mysteries® star Hannah Swensen is prepping for Christmas in Lake Eden, but the only thing coming down her chimney this yuletide season is a case of murder.

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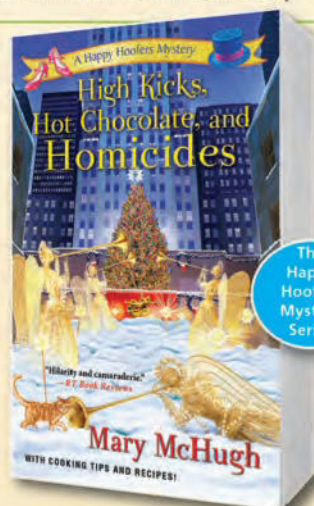
—Publishers Weekly

The
Hannah
Swensen
Mystery
Series

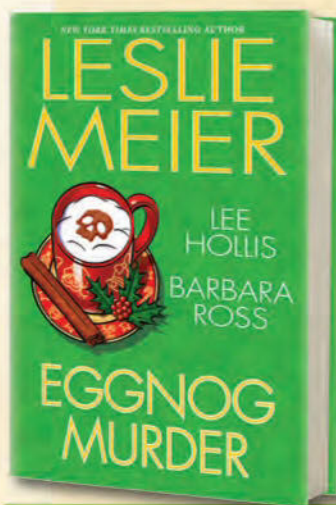
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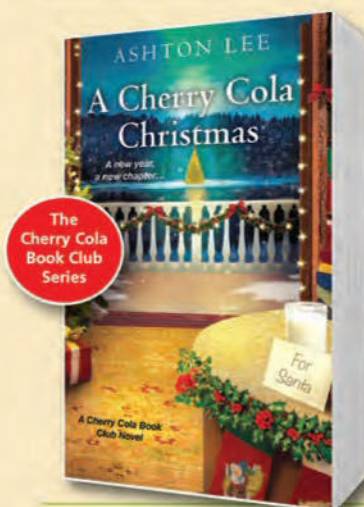


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with afternoon tea.*



Challah Scones

Yield: 12

2 cups all-purpose flour
¼ cup granulated sugar
2 teaspoons baking powder
½ teaspoon salt
4 tablespoons cold salted butter,
cut into pieces
¾ cup cold heavy whipping cream
2 large egg yolks
1 large egg
1 teaspoon sesame seed

- Preheat oven to 350°.
- Line a rimmed baking sheet with parchment paper.
- In a large bowl, combine flour, sugar, baking powder, and salt, whisking well. Using a pastry blender, cut butter into flour mixture until it resembles coarse crumbs.
- In a small bowl, combine cream and egg yolks, whisking to blend. Add to flour mixture, stirring until mixture is evenly moist. (If dough seems dry, add more cream, 1 tablespoon at a time.) Working gently, bring mixture together with hands until a dough forms.
- Turn out dough onto a lightly floured surface. Knead gently 4 to 5 times. Using a rolling pin, roll dough to a ¾-inch thickness. Using a 2-inch fluted round cutter, cut 12 scones from dough. Place scones 2 inches apart on prepared baking sheet.
- In a small bowl, whisk egg. Brush onto tops of scones, and sprinkle with sesame seed.
- Bake until edges of scones are golden brown and a wooden pick inserted in the centers comes out clean, 14 to 15 minutes.
- Serve warm.

Recommended Condiments

• Clotted Cream • Lemon Curd
 • Currant Jam





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Arugula, Pecan, Pesto, and Goat Cheese Tea Sandwiches

Yield: 12

- ½ (4-ounce) package baby arugula
- ½ cup toasted chopped pecans, divided
- ¼ cup finely grated fresh Parmesan cheese
- 1 tablespoon extra-virgin olive oil
- 1 teaspoon red wine vinegar
- ½ teaspoon salt
- ½ teaspoon ground black pepper
- ½ teaspoon garlic powder
- 1 (8-ounce) package goat cheese, at room temperature
- 1 (3-ounce) package cream cheese, at room temperature
- 12 slices honey wheat bread, frozen

- In the work bowl of a food processor, combine arugula, ¼ cup pecans, Parmesan cheese, olive oil, vinegar, salt, pepper, and garlic powder. Pulse until arugula is finely chopped and ingredients are well blended.
- In a medium mixing bowl, combine goat cheese and cream cheese. Beat at medium-high speed with a mixer until well blended. Transfer cheese mixture to a pastry bag fitted with a large open-star tip (Wilton 1M).
- Using a 1¾-inch round cutter, cut 24 rounds from frozen bread slices, discarding scraps.
- Spread a thin layer of pesto onto each bread round. Pipe cheese mixture onto pesto side of 12 bread rounds, and sprinkle with remaining ¼ cup chopped pecans. Top

sandwiches with remaining bread rounds, pesto side down. Place on a tray, cover with plastic wrap, and let thaw at room temperature before serving.

MAKE-AHEAD TIP: Pesto can be made a day in advance. Place pesto in a covered container, coat top of pesto with a thin layer of olive oil, and refrigerate. When ready to use, stir olive oil into pesto.

Bread rounds can be cut a day in advance and stored in a resealable plastic bag to prevent drying out.

Sandwiches can be made a couple of hours in advance, covered with damp paper towels, and refrigerated in a covered container. For best flavor, let come to room temperature before serving.

Mushroom-Brie Phyllo Cups

Yield: 15

- 1 tablespoon salted butter
- 1 (4-ounce) package sliced gourmet-blend mushrooms
- ½ teaspoon kosher Worcestershire sauce
- ½ teaspoon fresh thyme leaves
- ¼ teaspoon salt
- ½ teaspoon ground black pepper
- 1 (7-ounce) round Brie cheese, rind removed and cheese cut into ¾-inch cubes
- 1 (1.9-ounce) mini phyllo cups, such as Athens
- Garnish:** fresh thyme sprigs

- In a medium sauté pan, melt butter over medium-high heat. Add mushrooms, Worcestershire sauce, thyme leaves, salt, and pepper. Cook until tender, 3 to 5 minutes, reducing heat to medium and stirring occasionally. Remove from heat, and finely chop mushrooms.
- Place phyllo cups on a rimmed baking sheet. Place a Brie cube in each phyllo cup.
- Bake until cheese melts, approximately 5 minutes.

- Divide cooked mushrooms among phyllo cups.
- Garnish with a fresh thyme sprig, if desired.
- Serve immediately.

Salmon Canapés

Yield: 12

6 slices pumpernickel bread, frozen
1 (4-ounce) package sliced smoked salmon
1 recipe Mustard-Dill Vinaigrette (recipe follows)
Garnish: chopped purple cabbage, capers, lemon curls, fresh dill sprigs

- Using a 2-inch square cutter, cut 12 squares from frozen bread slices, discarding scraps. Cover with damp paper towels, and let bread thaw slightly (approximately 15 minutes).
- Using the same cutter, cut 12 squares from smoked salmon slices, discarding scraps or saving them for another use.
- Place a salmon slice on each bread square. Brush salmon with Mustard-Dill Vinaigrette.
- Garnish each canapé with chopped purple cabbage, capers, a lemon curl, and a fresh dill sprig.

Mustard-Dill Vinaigrette

Yield: ¼ cup

¼ cup extra-virgin olive oil
2 tablespoons white wine vinegar
2 tablespoons snipped fresh dill
1 tablespoon granulated sugar
1 tablespoon Dijon mustard
¼ teaspoon salt
¼ teaspoon ground black pepper

- In a glass jar with screw-top lid, combine olive oil, vinegar, dill, sugar, mustard, salt, and pepper. Shake vigorously until emulsified.
- Use immediately, or refrigerate for up to a day. (Let come to room temperature before using, and shake again to blend.)





Citrus-Caraway Seed Mini Loaf Cakes

Yield: 3

¾ cup unsalted butter, softened
1 (3-ounce) package cream cheese, softened
¾ cup granulated sugar
3 large eggs
½ teaspoon vanilla extract
¼ teaspoon lemon extract
1½ cups all-purpose flour
1 tablespoon caraway seed
2 teaspoons fresh orange zest
2 teaspoons fresh lemon zest
1½ teaspoons baking powder
½ teaspoon salt
Garnish: confectioners' sugar

- Preheat oven to 350°.
- Spray 3 (6x3½x2-inch) mini loaf pans with baking spray with flour.
- In a large mixing bowl, combine butter, cream cheese, and granulated sugar. Beat at high speed with a mixer for 3 minutes. Add eggs, one at a time, beating well after each addition. Add vanilla extract and lemon extract, beating well.
- In a medium bowl, combine flour, caraway seed, orange zest, lemon zest, baking powder, and salt, whisking well. Gradually add to butter mixture, beating to blend. Divide batter among prepared pans, tapping pans on countertop to level batter.
- Bake until loaves are golden

brown and a wooden pick inserted in the centers comes out clean, 28 to 30 minutes. Let cool in pans for 10 minutes. Turn out loaves right side up onto cooling racks, and let cool completely before wrapping each loaf securely in plastic wrap.

- Just before serving, garnish tops of loaves with a dusting of confectioners' sugar.

- Slice with a serrated bread knife.

MAKE-AHEAD TIP: Cakes can be made a week in advance, wrapped securely in plastic wrap, and frozen. Let thaw completely before garnishing with confectioners' sugar.

Apple Tartlets with Brown Sugar Cream

Yield: 6

1 (14.1-ounce) package refrigerated pie dough (2 sheets)
6 small to medium red apples, such as Gala or Fuji
2 cups granulated sugar
2 cups water
¼ cup sour cream
¼ cup firmly packed light brown sugar

- Preheat oven to 450°.
- Lightly spray 6 (4-inch) tartlet pans with removable bottoms with cooking spray.
- On a lightly floured surface, unroll pie dough. Using a 4½-inch round cutter, cut 6 circles from dough. Press dough circles into bottoms and up sides of prepared tartlet pans, trimming excess as necessary. Using the large end of a chopstick, press dough into indentations in sides of tartlet pans. Prick bottoms of pie dough with a fork.
- Place prepared tartlet pans on a rimmed baking sheet. Freeze for 15 minutes.



- Bake tartlet shells until lightly golden brown, approximately 7 minutes. Let cool completely in tartlet pans before removing from pans.
- Using a sharp knife, cut very thin vertical slices from apples, discarding cores.
- In a medium saucepan, combine sugar and water. Bring just to a boil, stirring until sugar dissolves.
- Add apple slices to sugar mixture, and cook over low heat just until apples are tender, 3 to 5 minutes. Remove from heat, and let cool completely.
- Drain cooked apple slices, reserving syrup.
- In a small bowl, combine sour cream and brown sugar, stirring to blend. Spread an even layer of sour cream mixture into each tartlet shell.
- Fold an apple slice in half, and then in half again. Place on top of cream mixture in tartlet shell. Add apple slices in this manner until tartlets shells are filled and apples resemble flower petals.
- Brush apples with reserved syrup.
- Serve immediately.

Poppyseed Cookies with Grapefruit Glaze

Yield: approximately 30

3 cups all-purpose flour
1½ teaspoons baking powder
3 tablespoons poppy seeds*, divided
½ teaspoon salt
1 cup salted butter, softened
1 cup granulated sugar
1 large egg
½ teaspoon almond extract
½ teaspoon vanilla extract
1½ cups confectioners' sugar
3 tablespoons grapefruit juice

- Preheat oven to 350°.
- Line 2 rimmed baking sheets with parchment paper.
- In a medium bowl, combine flour, baking powder, 1 tablespoon poppy seeds, and salt, whisking well.
- In a large mixing bowl, combine butter and sugar. Beat at high speed with a mixer until light and fluffy, approximately 5 minutes. Add egg and extracts, beating until incorporated. Gradually add flour mixture, beating until dough comes together.
- Place half of dough between

2 sheets of waxed paper, and roll to a ¼-inch thickness. Transfer dough to a rimmed baking sheet, and freeze for 15 minutes. Repeat with remaining half of dough.

- Remove chilled dough from freezer, and place on a lightly floured surface. Using a 3½-inch Star of David cookie cutter, cut as many shapes as possible from dough, rerolling scraps as necessary. Place cookies 2 inches part on prepared baking sheets.
- Bake cookies until edges are lightly golden brown, approximately 10 minutes. Transfer cookies to wire cooling racks, and let cool completely.
- In a medium bowl, combine confectioners' sugar and grapefruit juice. Whisk until smooth. Brush glaze onto tops of cooled cookies, and sprinkle with remaining 2 tablespoons poppy seeds. Let cookies dry.
- Store in an airtight container with layers separated by waxed paper.

**We used Holland Whole Blue Poppy Seed from Penzeys (penzeys.com), which are known for their blue-gray color.*

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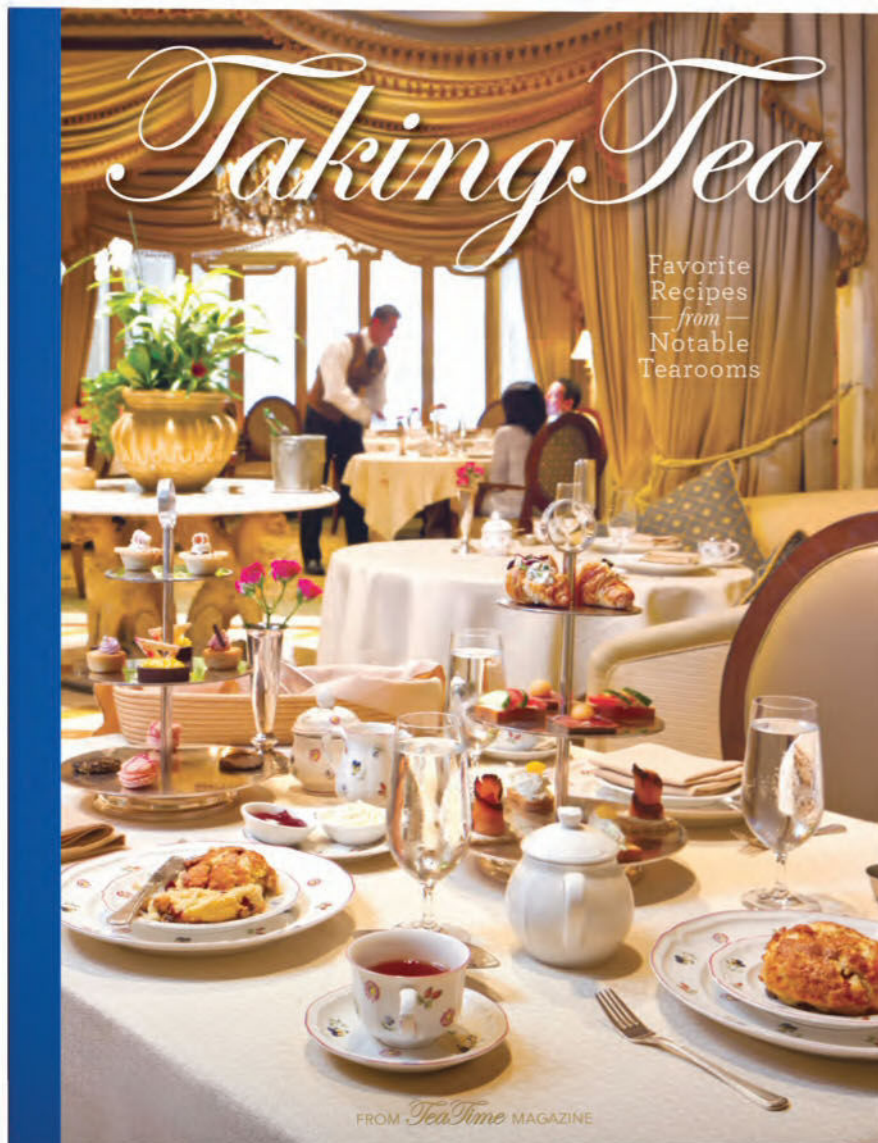
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Winter Wonderland

The beauty of freshly fallen snow inspires the sparkling silver accents of this tea table, as well as a menu of traditional holiday treats.

Photography by William Dickey / Tea Pairings by Simpson & Vail

TEA sommelier



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*"Sleigh bells ring.
Are you listening?
In the lane snow
is glistening.
A beautiful sight,
we're happy tonight
Walking in a
Winter Wonderland."*

—Richard B. Smith



Hazelnut-Allspice Scones

Yield: 16

2 cups all-purpose flour
⅓ cup granulated sugar
2 teaspoons baking powder
½ teaspoon salt
1½ teaspoons ground allspice
4 tablespoons cold salted butter,
cut into pieces
½ cup chopped toasted hazelnuts
1 cup plus 1 tablespoon cold heavy
whipping cream, divided
½ teaspoon vanilla extract
Garnish: confectioners' sugar,
additional chopped toasted
hazelnuts

- Preheat oven to 350°.
- Line a rimmed baking sheet with parchment paper.
- In a large bowl, combine flour, sugar, baking powder, salt, and allspice, whisking well. Using a pastry blender, cut butter into flour mixture until it resembles coarse crumbs. Add nuts, stirring to blend.
- In a liquid-measuring cup, combine 1 cup cream and vanilla extract, stirring to blend. Add to flour mixture, stirring until mixture is evenly moist. (If dough seems dry, add more cream, 1 tablespoon at a time.) Working gently, bring mixture together with hands until a dough forms.

- Turn out dough onto a lightly floured surface. Knead gently 4 to 5 times. Using a rolling pin, roll dough to a ½-inch thickness. Using a 2½-inch triangular cutter, cut 16 scones from dough. Place scones on prepared baking sheet.
- Brush tops of scones with remaining 1 tablespoon cream.
- Bake until edges of scones are golden brown and a wooden pick inserted in the centers comes out clean, approximately 20 minutes.
- Serve warm.
- Garnish with a dusting of confectioners' sugar and with additional hazelnuts, if desired.

Recommended Condiments

- *Clotted Cream*
- *Orange Marmalade*
- *Lemon Curd*

Creamy Potato-Leek Soup

Yield: 8 (½-cup servings)

3 tablespoons salted butter
½ cup sliced leeks (white parts only)
5 cups cubed, peeled russet potatoes
1 (32-ounce) container chicken stock
½ teaspoon salt
1 cup whole milk
⅓ cup heavy whipping cream
Garnish: sour cream, freshly ground
pepper, fresh chopped chives

- In a large saucepan, melt butter over medium-high heat. Add leeks, and reduce heat to low. Cook, stirring occasionally, until leeks are tender, approximately 10 minutes.
- Add potatoes, chicken stock, and salt. Bring to a boil, then reduce heat so potatoes boil gently. Cook until potatoes are very tender, approximately 15 minutes. Remove from heat, and add milk and cream.
- Using an immersion blender, puree mixture until smooth and creamy.
- Serve warm, reheating gently over low heat, if needed.
- Garnish soup with sour cream, pepper, and chives, if desired.





Ham, Havarti, and Pear Tea Sandwiches

Yield: 8

8 slices white sandwich bread, frozen
8 thin slices Havarti cheese
8 thin slices smoked ham
1 recipe Mustard Aioli (recipe follows)
8 leaves green leaf lettuce
8 thin slices Anjou pear

- Using a 2-inch square cutter, cut 16 shapes from frozen bread. To let thaw and prevent drying out, store bread squares in a resealable plastic bag, or cover with damp paper towels.
- Using the same cutter, cut 8 squares from cheese.
- Fold ham in half then in half again to form a triangle.
- Spread a layer of Mustard Aioli onto each bread square. On aioli side of 8 bread squares, layer a let-

tuce leaf, a cheese square, a ham triangle, and a pear slice. Top each with remaining bread squares, aioli side down. Secure each sandwich with a decorative pick, if desired.

- Serve immediately.

Mustard Aioli

Yield: ¼ cup

¼ cup mayonnaise
½ teaspoon Dijon mustard

- In a small bowl, combine mayonnaise and mustard, stirring to blend.

Winter White Slaw in Phyllo Cups

Yield: 30

2 cups finely chopped Napa cabbage
⅓ cup finely chopped radish
¼ cup finely chopped celery
1 recipe Dilled Buttermilk Dressing (recipe follows)
30 mini phyllo cups, such as Athens

- In a medium bowl, combine cabbage, radish, and celery, tossing to blend. Add enough dressing to moisten slaw.
- Divide slaw among phyllo cups.
- Serve immediately.

Dilled Buttermilk Dressing

Yield: ¾ cup

½ cup mayonnaise
3 tablespoons whole buttermilk
1 tablespoon fresh lemon juice
1 tablespoon chopped fresh dill
1 tablespoon chopped fresh parsley
1 tablespoon chopped green onion (green parts only)
¼ teaspoon salt
¼ teaspoon ground black pepper

- In a small bowl, combine mayonnaise, buttermilk, lemon juice, dill, parsley, green onion, salt, and pepper, whisking to blend. Cover, and refrigerate until needed, up to a day.

Pineapple Snowflake Linzer Cookies

Yield: approximately 20

1 cup unsalted butter
1¼ cups granulated sugar
2½ teaspoons vanilla extract
2 large eggs
¾ cups all-purpose flour
¼ teaspoon baking powder
½ teaspoon salt
¾ cup pineapple preserves
Garnish: confectioners' sugar

- In a large mixing bowl, combine butter, sugar, and vanilla extract. Beat at medium speed with a mixer until light and fluffy. Add eggs, one at a time, beating well after each addition.
- In a medium bowl, combine flour, baking powder, and salt, whisking well. Gradually add flour mixture to butter mixture, beating until incorporated.
- Divide dough in half, and shape each half into a disk. Wrap each disk securely in plastic wrap, and refrigerate overnight.
- Preheat oven to 350°.
- Line 2 rimmed baking sheets with parchment paper.
- On a lightly floured surface, roll out a dough disk to a ¼-inch thickness or less. Using snowflake-shaped cookie cutters (3½-inch-wide for large; 2-inch-wide for small), cut as many shapes as possible from dough, working quickly. (If dough gets too warm to work with, wrap securely in plastic wrap, and refrigerate again.) Repeat process for remaining dough disk.
- Place cookies 2 inches apart on prepared baking sheets. Using a ¾-inch round cutter, cut holes from centers of half of larger cookies.
- Bake cookies until set and lightly browned, 7 to 9 minutes. Transfer cookies to wire cooling racks, and let cool completely.
- Spread pineapple preserves onto flat side of whole cookies and half of smaller cookies.
- Lightly dust tops of remaining cookies with confectioners' sugar. Place on top of jam-spread cookies to create sandwich cookies.



Snowflake Petits Fours

Yield: approximately 60

½ cup unsalted butter, softened
1¼ cups granulated sugar, divided
½ teaspoon vanilla extract
¼ teaspoon almond extract
2 cups cake flour
3 teaspoons baking powder
½ teaspoon salt
¾ cup whole milk
6 large egg whites, at room temperature
1 recipe Vanilla Glaze (recipe follows)
1 recipe Snowflake Buttercream (recipe follows)

- Preheat oven to 350°.
- Spray a 15¼x10¼-inch rimmed baking sheet with cooking spray. Line with parchment paper, and spray again.
- In a large mixing bowl, combine butter and 1 cup sugar. Beat at high speed with a mixer until light and fluffy. Add extracts, beating to blend.
- In a medium bowl, combine flour, baking powder, and salt, whisking well. Add to butter mixture in thirds, alternately with milk, beating well after each addition and scraping down bowl as necessary.
- In a medium bowl, beat egg whites at high speed with a mixer until foamy. Slowly add remaining ¼ cup sugar, beating until soft peaks form. Add egg-white mixture to batter, folding to combine. Pour batter into prepared pan, smoothing top lightly to level.
- Bake until edges of cake are golden brown and a wooden pick inserted in the center comes out clean, 14 to 16 minutes. Let cool completely in pan.
- Wrap pan securely in plastic wrap, and let stand for at least 8 hours so cake will be easier to work with.
- Using a 1¼-inch square cutter, cut as many shapes as possible from cake. Place cake squares on a wire cooling rack.
- Working with one cake square at a time sitting on a fork (not stuck with fork), quickly dip cake squares into warm Vanilla Glaze, scraping

off excess glaze on edge of pan. (If glaze hardens, warm over very low heat and add a teaspoon or two of very hot water, if needed.) Return petit fours to wire rack, and let dry completely.

- Place Snowflake Buttercream in a pastry bag fitted with a small drop flower tip (Wilton #224), and pipe a snowflake on top of each petit four.
- Place petits fours in a covered container, and refrigerate until needed.

Vanilla Glaze

Yield: 3 cups

3 cups granulated sugar
1½ cups hot water
¼ teaspoon cream of tartar
2 cups sifted confectioners' sugar
1 teaspoon vanilla extract

- In a medium saucepan, bring granulated sugar, water, and cream of tartar to a boil over medium-high heat, whisking occasionally until sugar dissolves. Cook until mixture registers 226° on a candy thermometer and looks thin and syrupy. Remove from heat, and let cool until slightly warm (110°).
- Add confectioners' sugar and vanilla extract, whisking until mixture is smooth. (Add additional confectioners' sugar, if needed, to reach desired consistency.)
- Use immediately.

Snowflake Buttercream

Yield: 1 cup

½ cup unsalted butter, softened
2 cups confectioners' sugar
1 tablespoon plus 1 teaspoon whole milk
¼ teaspoon salt

- In a medium mixing bowl, combine butter, confectioners' sugar, milk, and salt. Beat at high speed with a mixer until smooth and creamy.
- Use immediately.

Orange Cream Tartlets

Yield: 12

4 large egg yolks
½ cup cornstarch
1 cup water
1½ cups granulated sugar
¼ teaspoon salt
2 tablespoons unsalted butter
1 tablespoon fresh lemon zest
1 tablespoon fresh orange zest
1 cup fresh orange juice
12 (3.15-inch) shortbread tartlet shells, such as Clearbrook Farms
1½ cups cold heavy whipping cream
3 tablespoons confectioners' sugar
Garnish: fresh orange zest

- In a medium bowl, whisk egg yolks until well blended.
- In a medium saucepan, combine cornstarch, water, granulated sugar, and salt, whisking well. Bring to a boil over medium-high heat, stirring frequently. Boil for 1 minute, and remove from heat.
- Temper egg yolks by adding hot cornstarch mixture, ¼ cup at a time, whisking constantly, until half of cornstarch mixture is used. Add tempered egg yolks to mixture in pan, and cook over low heat for 1 minute, stirring constantly. Remove from heat, and add butter, lemon zest, orange zest, and orange juice, stirring to blend. Let mixture cool slightly. Transfer orange cream to a bowl. Place a sheet of plastic wrap on the surface of orange cream to prevent it from forming a skin while cooling.
- Refrigerate until cold, approximately 4 hours.
- Divide cold orange cream among tartlet shells.
- In a small deep mixing bowl, combine whipping cream and confectioners' sugar. Beat at high speed with a hand-held mixer until soft peaks form. Top tartlets with whipped cream.
- Garnish with fresh orange zest, if desired.
- Serve within an hour.



Scone for Christmas

A cream scone flavored with Matcha tea and spiked with dried cherries combines red and green, our favorite colors for Christmas.

Photography by Marcy Black Simpson
Tea Pairing by Grace Tea Company

Gluten-free Cherry-Matcha Scones

Yield: 12

2 cups gluten-free all-purpose flour,
such as Pillsbury Gluten-Free
All Purpose Flour
⅓ cup plus 1 teaspoon sugar, divided
2 tablespoons Matcha green tea
powder
2 teaspoons baking powder
½ teaspoon salt
4 tablespoons cold unsalted butter,
cut into pieces
½ cup dried cherries
1¼ cups cold heavy whipping cream
¼ teaspoon vanilla extract
¼ teaspoon almond extract

- Preheat oven to 350°.
- Line a rimmed baking sheet with parchment paper.
- In a large bowl, combine flour, ⅓ cup sugar, Matcha, baking powder, and salt, whisking well. Using a pastry blender, cut butter into flour mixture until it resembles coarse crumbs. Add cherries, tossing to combine.
- In a liquid-measuring cup, combine cream, vanilla extract, and almond extract, stirring well. Add to flour mixture, stirring until mixture is evenly moist. (If dough seems dry, add more cream, 1 tablespoon



TEA sommelier



An oolong, such as this exquisite pairing from Grace Tea Company, complements these Matcha-flavored scones. To purchase, go to gracetea.com, or call 410-838-8611.

Formosa Oolong Champagne of Teas

at a time.) Working gently, bring mixture together with hands until a dough forms.

• Turn out dough onto a lightly floured surface. Knead gently 3 to 5 times. Using a rolling pin, roll out dough to a 1-inch thickness. Using a 2¼-inch round cutter, cut 12 scones from dough, rerolling scraps as necessary. Place scones 2 inches apart on prepared baking sheet.

- Sprinkle tops of scones with remaining 1 teaspoon sugar.
- Bake until edges of scones are golden brown and a wooden pick inserted in the centers comes out clean.

Recommended Condiments

- Clotted Cream
- Lemon Curd

TEATIME
for
Santa

*On Christmas Eve, celebrate Santa's
arrival with a casual afternoon tea
for friends and family.*



Gingerbread Scones

Yield: 12

2 cups all-purpose flour
 ¼ cup firmly packed light brown sugar
 2 tablespoons natural unsweetened cocoa powder
 2 teaspoons baking powder
 1½ teaspoons ground ginger
 1¼ teaspoons ground cinnamon
 ½ teaspoon salt
 ⅛ teaspoon ground cloves
 ⅛ teaspoon ground nutmeg
 ⅛ teaspoon ground black pepper
 4 tablespoons cold unsalted butter, cut into pieces
 ½ cup cold heavy whipping cream
 ⅓ cup molasses
 ¾ teaspoon vanilla extract
Garnish: additional granulated sugar

- Preheat oven to 350°.
- Line a rimmed baking sheet with parchment paper.
- In a large bowl, combine flour, brown sugar, cocoa powder, baking powder, ginger, cinnamon, salt, cloves, nutmeg, and pepper, whisking well. Using a pastry blender, cut butter into flour mixture until it resembles coarse crumbs.
- In a liquid-measuring cup, combine cream, molasses, and vanilla extract, stirring to blend. Add to flour mixture, stirring until mixture is evenly moist. (If dough seems dry, add more cream, 1 tablespoon at a time.) Working gently, bring mixture together with hands until a dough forms.
- Turn dough out onto a lightly floured* surface. Knead gently 3

to 4 times. Using a rolling pin, roll dough to a 1-inch thickness. Using a 2½-inch fluted round cutter, cut 12 scones from dough. Place scones 2 inches apart on prepared baking sheet.

- Garnish with a sprinkle of granulated sugar, if desired.
- Bake until edges of scones are golden brown and a wooden pick inserted in the centers comes out clean, 18 to 20 minutes.

**For scones to retain their brown gingerbread color after baking, whisk dusting flour with cocoa powder.*

Recommended Condiments

- Clotted Cream
- Lemon Curd



TEA sommelier



Serve these flavorful offerings from Capital Teas along with the courses of this festive menu for a truly jolly afternoon tea.

Purchase them at any of their stores, or order at capitalteas.com or by phone at 888-484-8327.

SCONE COURSE:
Figgy Pudding

SAVORIES COURSE:
Glenburn Darjeeling First Flush STGFOP

SWEETS COURSE:
Chocolate Pu-erh (organic)





Herbed Wreath Canapés

Yield: 10

10 slices firm white sandwich bread, such as Pepperidge Farm, frozen
 ¼ cup mayonnaise
 ½ teaspoon fresh lemon zest
 ½ teaspoon fresh lemon juice
 ⅛ teaspoon ground black pepper
 ⅛ teaspoon salt
 ⅔ cup finely chopped curly parsley
 2 tablespoons finely chopped fresh chives
 2 tablespoons finely chopped grape tomatoes

- Preheat oven to 350°.
- Line a rimmed baking sheet with parchment paper.
- Using a 2½-inch fluted round cutter, cut 10 shapes from frozen bread slices. Using a ½-inch fluted round cutter, cut center from each round to make wreath shapes. Place on prepared baking sheet.
- Bake until bread is lightly golden brown, 5 to 7 minutes, turning halfway through. (Bread should be firm and crispy.) Let cool completely.
- Store in a resealable plastic bag until needed.
- In a small bowl, combine mayonnaise, lemon zest, lemon juice, pepper, and salt, stirring to blend. Spread mixture onto each toasted bread wreath. Sprinkle generously with parsley and chives to cover bread completely. Decorate herb layer with tomato pieces.

Curried Mango Chutney–Cream Cheese Tea Sandwiches

Yield: 10

2 (8-ounce) packages cream cheese, softened
 6 tablespoons mango chutney, such as Major Grey's
 1 teaspoon curry powder
 ¼ cup finely chopped toasted pecans
 20 slices very thin whole wheat bread, such as Pepperidge Farm
 Garnish: dried currants

- In a medium mixing bowl, combine cream cheese, mango chutney, and curry powder. Beat at medium speed with a mixer until blended and smooth. Add pecans, stirring to combine.
- Spread a thick, even layer of cream-cheese mixture onto 10 slices of bread. Top each with another bread slice. Place in an airtight container with layers separated by waxed paper. Freeze until very firm. (Sandwiches can be made and frozen a day in advance.)
- Using a 3-inch gingerbread-shaped cutter, cut 10 shapes from frozen sandwiches, discarding crusts. Place on a tray, cover with plastic wrap, and let thaw at room temperature before serving.
- Just before serving, garnish each sandwich with three currants, if desired.

Pickle-and-Olive Ham Salad Tea Sandwiches

Yield: 9

2 cups chopped smoked ham, such as Boar's Head Black Forest
 ½ cup mayonnaise
 3 tablespoons finely chopped pimento-stuffed olives
 2 tablespoons sweet pickle relish
 1 tablespoon spicy brown mustard
 ⅛ teaspoon ground black pepper
 9 slices very thin white sandwich bread, such as Pepperidge Farm
 Garnish: baby arugula

- In the work bowl of a food processor, pulse ham until very finely chopped. Transfer ham to a medium bowl, and add mayonnaise, olives, pickle relish, mustard, and pepper, stirring until blended. Cover, and refrigerate for at least 4 hours and up to a day.
- Spread a thick, even layer of ham salad onto 3 bread slices. Top each with another bread slice, and spread with ham salad. Top each with a third bread slice to create 3 triple-stack sandwiches.
- Using a serrated bread knife, trim and discard crusts from sandwiches. Cut each sandwich into 3 equal fingers. Cover with damp paper towels, place in a covered container, and refrigerate until serving time.
- Just before serving, garnish with baby arugula, if desired.

Red Velvet Swirl Brownies

Yield: 25

½ cup unsalted butter, melted
1¼ cups granulated sugar, divided
⅓ cup natural unsweetened cocoa powder
1¼ teaspoons vanilla extract
1 tablespoon red food coloring
¼ teaspoon salt
1 teaspoon white distilled vinegar
3 large eggs, divided
¾ cup plus 1 tablespoon all-purpose flour, divided
1 (8-ounce) package cream cheese, softened
2 tablespoons heavy whipping cream

- Preheat oven to 350°.
- Spray an 8x8-inch baking pan with cooking spray. Line pan with a double thickness of parchment paper, letting edges hang over sides of pan as handles. Spray again with cooking spray.
- In a large mixing bowl, combine melted butter, 1 cup sugar, cocoa powder, vanilla extract, food coloring, and salt. Beat at medium speed with a mixer until well blended. Add vinegar, beating to blend. Add 2 eggs, beating well.
- Add ¾ cup flour, beating just until incorporated. Reserve ¼ cup batter for swirling. Spread remaining batter into prepared pan.
- In a medium mixing bowl, combine cream cheese, remaining ¼ cup sugar, cream, and remaining 1 tablespoon flour. Beat at medium speed with a mixer until well blended. Add remaining 1 egg, beating to blend.

- Carefully spread cream cheese mixture over chocolate batter. Drop small spoonfuls of reserved chocolate batter onto cream cheese layer. Drag the tip of a knife through chocolate batter to create swirls.
- Bake until brownie is set and slightly puffed, 25 to 30 minutes. Let cool completely in pan.
- Using excess parchment paper as handles, lift brownie from pan, and place on a cutting surface. Using a large knife, trim and discard crusts from brownie, and cut into 25 pieces.
- Store in a covered container, and refrigerate until serving time.

coloring, beating to blend.

- Transfer egg-white mixture to a pastry bag fitted with a large star tip (Ateco #847). Using an upright motion, pipe egg-white mixture onto prepared baking sheets, pulling up tip in three motions to create a Christmas tree shape.
- Garnish each tree shape with a sprinkle of pearlized sugar, if desired.
- Bake for 1 hour. Turn oven off, but leave meringues in oven overnight to continue drying out.
- Store in an airtight container.

KITCHEN TIP: Since humidity will affect meringues, bake them when the air is dry.

Christmas Tree Meringues

Yield: 30

4 large egg whites, at room temperature
¼ teaspoon cream of tartar
½ cup granulated sugar
¼ cup confectioners' sugar
⅛ teaspoon salt
¼ teaspoon peppermint extract
Green food paste, such as Wilton Juniper
Garnish: red and white pearlized sugar

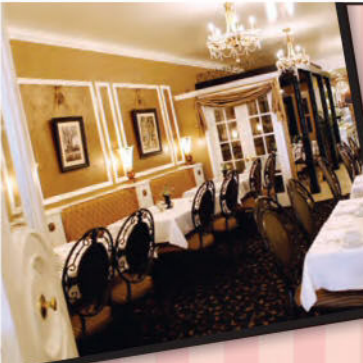
- Preheat oven to 250°.
- Line 2 rimmed baking sheets with parchment paper.
- In a large mixing bowl, combine egg whites and cream of tartar. Beat at high speed with a mixer until soft peaks form. Gradually add sugars and salt. Beat until mixture is thick and creamy, approximately 5 minutes. Add peppermint extract and desired amount of food

Chocolate-Cherry Candy Cups

Yield: 24

½ cup heavy whipping cream
2 cups semisweet chocolate morsels
⅓ cup chopped dried tart cherries
⅓ cup chopped roasted, salted pistachios
½ teaspoon fresh orange zest
Garnish: additional chopped pistachios

- Line wells of a 24-well mini muffin pan with foil candy cups.
- In a saucepan, heat cream until hot but not boiling. Remove from heat, and add chocolate, stirring until melted. Add cherries, pistachios, and orange zest, stirring to blend. Fill candy cups with chocolate mixture.
- Garnish each candy cup with a sprinkle of pistachios, if desired.
- Refrigerate until firm.



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TEABCK16F

By Royal Appointment

Commemorating Queen Elizabeth's 90th birthday

Text by Jane Pettigrew / Photograph by Ian Coles



In this year of celebrations to mark the Queen's 90th birthday, festive afternoon tea parties have taken place throughout the land. There have been flamboyant tea picnics at community centres, sports clubs, and schools, as well as colourful street parties in villages, town centres, and even along The Mall in central London. And while her people decorated their neighbourhoods with red, white, and blue bunting and baked an endless supply of yummy cakes, a few special companies that hold Royal Warrants to supply products and services to the Queen and her family have been getting on with their everyday work of delivering to the royal palaces essential ingredients for yet more tea parties.

The history of the Royal Warrant of Appointment dates back to medieval times when the Monarch chose the best tradespeople in the land to supply all the goods the Royal Household required. Today, approximately 800 companies hold Royal Warrants and are permitted to display the Royal Coat of Arms on their products, premises, and stationery. The Queen decides who may grant Royal Warrants, and they are, currently, herself, HRH The Duke of Edinburgh, and HRH The Prince of Wales. Several Warrant Holders have this year chosen to create commemorative products in celebration of the royal birthday.



Photographs Courtesy of R. Twining & Co Ltd

R. TWINING & CO LTD

216 Strand • London WC2R 1AP
+44 1264 313444 • twinings.com

R Twining & Co Ltd was granted its first Royal Warrant in 1837 by Queen Victoria and has served every monarch since.

In preparation for the very important celebrations, the Royal Warrant Holders Association, created in 1840 to advise its members on all matters relating to their Royal Warrants, approached the company's master blenders and asked them to come up with a product to honor the Queen's 90th birthday. So, after much tasting and careful selection of different teas, a new blend was created using finest quality black teas from three British Commonwealth countries—a full-bodied Assam from India; a bright, refreshing Kenyan tea; and a rich smooth Sri Lankan leaf—to give a bold, uplifting brew with a traditional British character. The swirl of large loose leaves is packed into a fun but elegant commemorative royal blue and gold tin that bears the Queen's insignia EIIR (Elizabeth Regina Secundo) and is decorated with symbols (the English rose, Scottish stags, porcelain cups, the golden state carriage) representing the Queen's role as head of state and church, but also celebrating her love of horses, hats, and tea. For each tin sold since it was launched in the spring, a percentage of the profits has been donated to QEST, the Royal Warrant Holders Association Charity, which supports excellence in British craftsmanship.



Photographs Courtesy of Wilkin & Sons Ltd

WILKIN & SONS LTD

10 Tiptree tearooms in Essex
+44 (0) 1621 854466 • tiptree.com

Wilkin & Sons Ltd makes some of Britain's finest fruit preserves and was awarded a Royal Warrant in 1911. The company has farmed fruit in Tiptree, Essex, for around 300 years and today grows berries, plums, cherries, medlars, mulberries, and other wonderful English fruits on 850 acres of land. As well as the teas being sold online, throughout Britain, and abroad, the delicious fruit-packed jams, marmalades, curds, and jellies are dolloped generously on scones (with spoonfuls of clotted cream!) by very satisfied visitors to the company's 10 tearooms that are dotted around the county of Essex.

Probably the most popular of Wilkins' jams is the Little Scarlet Strawberry Conserve, made from the tiny, intensely flavoured strawberries grown at the Tiptree farms. Every year, at strawberry-picking time, the pickers compete for one hour in a race to find the fastest picker and the best team. The day's events, with a very British quirky sense of eccentric fun, also include prizes for best hat and best-dressed picker, and this year the theme was, of course, the Queen's 90th Birthday. The winning picker, Rofol Pochwata, picked 4.4 kilos in an hour; the winning team was Tiptree factory (whose members were dressed as jars of jam!); and best hat award went to Pat Bembridge for her wide-brimmed sun hat garnished with strawberries and fresh flowers. The annual race also raises money for charity, and this year, the proceeds provided a special lunch for pensioners in Tiptree Village and for members of the British Legion, which supports the Armed Forces Community.



(Above) The Essex Rose Tea House in Dedham is one of Tiptree's 10 tearooms.

(Below) Chairman Peter Wilkin, second from right, congratulates the winners of the company's Strawberry Race Day events.





Photographs Courtesy of Walkers Shortbread Ltd

WALKERS SHORTBREAD LTD

In the US: (800) 521-0141 • walkersshortbread.com

Family-owned Walkers Shortbread Ltd was founded in 1898 by the banks of the River Spey in the village of Aberlour in the Scottish Highlands. It is the only British company to have won the Queen's Award for Export Achievement on four occasions and was awarded its Royal Warrant in 2002 not for shortbread, but for its range of oatcakes. However, since shortbread is a favourite the world over and plays a starring role on tea tables everywhere, the company decided to celebrate the Queen's special birthday with a limited edition, regal purple tin of Union Jack shortbreads.

Walkers first shortbreads were created by the company's founder, Joseph Walker, when he established his bakery at the age of 21. His ambition was to bake "the world's finest shortbread," and he devoted every spare minute during his first year in business to perfecting the recipe. Gradually word spread, and soon Joseph had to move to larger premises to meet the growing demand. When he died in 1954, his sons continued his work, using their father's winning recipe that includes just four ingredients—flour, sugar, salt, and pure creamery butter—and by the 1970s, Walkers was exporting to 60 countries. New recipes have been added over the years, and as well as the famous original recipe, there are now petticoat tails, chocolate shortbreads, orange royals, ginger royals, shortbreads in the shape of sheep and Scottie dogs, whisky shortbreads, and an appealing souvenir range packed in tins in the shape of buses, trucks, bagpipers and, for this year's birthday festivities, the sumptuous purple

celebration tin of Union Jack shortbreads.



Photographs Courtesy of Bettys & Taylors of Harrogate

BETTYS & TAYLORS OF HARROGATE

Six Bettys Café
Tea Rooms in Yorkshire
+44 (0) 800 456 1919
bettys.co.uk

Yorkshire tea company Taylors of Harrogate, established in 1886, holds a

Warrant as a supplier of tea and coffee to Prince Charles, the Prince of Wales, and delivers products to Clarence House, the official London residence of Prince Charles and the Duchess of Cornwall. To mark its position as Royal Warrant holders, Taylors' offices are adorned with the special Coat of Arms gilded in 24-carat gold and palladium leaf with red, blue, and green enameled jewels. However, since Taylors does not hold a Warrant to supply the Queen, they were not requested to create a special 90th birthday tea. But Taylors' sister company, Bettys, famous bakers and confectioners who made four-tier celebration cakes for both the Queen's Silver Jubilee in 1977 and the Gold in 2002, decided that they should pay homage to the Queen on her 90th birthday. So Product Development Manager Lesley Norris came up with the fun idea of creating a Royal Corgi Biscuit, inspired by the Queen's favorite pet. Each spicy lebkuchen and marzipan Royal Corgi Biscuit was iced and decorated by hand to give the adorable royal corgis their characteristic friendly faces, short legs, and pointed ears. Thousands were sold in the famous Bettys Yorkshire tea-rooms. "The Royal corgis are known across the world and have been portrayed in many works of art, but we hope customers will agree that our cute canines might be the tastiest representation yet. They are the perfect toast to the Queen's birthday."





Photographs Courtesy of Fortnum & Mason

FORTNUM & MASON

181 Piccadilly
London W1 1ER
+44 (0) 20 7734 8040
fortnumandmason.com

The famous store on Piccadilly in central London has been a Royal Warrant holder since 1955 and supplies groceries to both the Queen and Prince Charles. In past years, the business also held Warrants from Queen Victoria, The Crown Prince and Princess of Prussia, King George V, King George VI, and Queen Elizabeth, the Queen Mother. To celebrate the royal birthday, a beautiful range of fine bone china table wares has been designed, and the elegant teacup and saucer in Fortnum's famous pale *eau de nil* turquoise blue is decorated with a garland that surrounds a 22-carat silhouette of the Queen. An alternative version features a gold crown instead of the Queen's head, and the design of the commemorative tea mug includes flowers (roses, thistles, shamrocks, and daffodils) representing England, Scotland, Ireland, and Wales. Partner the cup and saucer with Fortnum & Mason Royal Blend, a carefully balanced mix of Assam and Ceylon black teas, and settle down with a plate of warm scones topped with Fortnum & Mason Royal Sovereign Strawberry Jam and your Royal Tea Party to mark the Queen's very special birthday will be complete!



DARVILLES OF WINDSOR

Kardelton House
Vansittart Estate
Windsor • Berkshire SL4 1SE
+44 (0) 1753 861481
britishcornershop.co.uk

Darville & Son Ltd, the oldest family business in the Royal Borough of Windsor, has been blending and retailing tea since 1860 and was granted its Royal Warrant by King George VI in 1946. Today, the company has a warrant to supply tea and groceries to the Queen. To honour Her Majesty on her 90th birthday, Darville's master blenders created a special rich, flavourful, loose-leaf Breakfast Blend that has all the distinctive traditional character of the type of black tea that the British so love. It is packed in a limited-edition, luxury, deep blue commemorative gift caddy that sits well amongst the company's other souvenir tins. Each caddy is decorated with an old or rare painting of Windsor Castle, connecting the blends to the heritage of this famous town. The different teas also have a comforting traditional style—the Royalty Blend is a malty, satisfying mix of Assam teas; the popular English Breakfast combines Assam, Ceylon, and Kenyan black teas; Darville's Earl Grey is an elegant version of the world's most widely drunk bergamot-flavoured black tea; and the Darjeeling blend carries the north Indian region's distinct suggestion of muscatel grapes.



Photographs Courtesy of Darvilles of Windsor

EDITOR'S NOTE: The commemorative products featured were produced in limited quantities. For more information on other warrant holders, such as John Ross Jr (Aberdeen) Ltd., purveyor of tea-smoked salmon, go to royalwarrant.org.



Photograph Courtesy of John Ross Jr Ltd

Contributing Editor Jane Pettigrew, an international tea expert, who has written many books on the subject, is recipient of the British Empire Medal. A former tearoom owner, she is a much-sought-after consultant to tea businesses and hotels, a conference speaker, and an award-winning tea educator. Although her travels take her around the globe, she resides in London.



Join Us For Tea



© Michelle Newman

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December 2-4

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Finding Tea Bliss

in the Shadow of Mount Fuji

Text and Photography by Bruce Richardson

My seat onboard a southbound bullet train departing Tokyo was perfectly situated. The right side window afforded an unencumbered view of the countryside as it transitioned from high-rise office buildings to suburban villages and, eventually, to open country. With camera in hand, I waited for the snowy peak of Mount Fuji to appear in the distance. Within minutes, I caught a glimpse of the dormant volcano—still 50 miles away. A long, thin cloud drifted toward the crest and split cleanly in two as it passed over the pointed precipice.

Soon, my high-speed train delivered me to Shizuoka City. I was on an adventure in search of tea, history, art, and food. I would find all these treasures within the shadow of Mount Fuji.





Kakegawa Castle

Begun in 1497 and reconstructed in 1994, Kakegawa Castle, the tall white fortress in Kakegawa City, provides splendid views of the town and a display of weapons, photographs of other Japanese castles, documents, tiles, and armor. I was drawn to the palace below, which was restored after an 1854 earthquake. The one-storied wooden building has a tiled roof, tatami flooring, and multiple rooms once reserved for feudal business and entertaining. On the palace grounds stands the Ninomaru Tea Room, where I enjoyed a frothy bowl of fresh Matcha served with a few traditional teatime sweets by ladies in traditional

dress. Okakura Kakuzo, author of *The Book of Tea*, described such harmonious tea events as sharing “a cup of humanity.” I am in total agreement.



OTHER POINTS OF INTEREST FOR TEA LOVERS

> **O Cha Tea Plaza** is located just a few yards from the Shizuoka train station. Classes and tea tastings are frequently held here to publicize the importance of green tea in the local economy. This building is also home to the World Green Tea Association, which hosts annual O Cha (Green Tea) festivals in Shizuoka City. For their schedule of events or more information about tea tours, go to o-cha.net/english/index.asp.

> **Kakegawa Agricultural Heritage Site**—In 2002, the United Nations designated it as a Globally Important Agricultural Heritage System. Several viewing areas along the roads allow you to see an unending carpet of tea farms with the world's largest *cha* symbol outlined by trees on a far slope. If you take the time to drive to the top of that slope, you will find a simple tearoom and a spectacular view of Mount Fuji.



Horai-bashi Bridge

Spanning the Oi River at Shimada, Horai-bashi Bridge is the world's longest wooden pedestrian bridge. The half-mile-long structure, built in 1879, serves as a dramatic gateway to one of the largest collections of tea fields in Japan.

My escort across the famous bridge was tea farmer Morihiro Yamamoto, a descendant of the shogun who planted the first tea bushes here in the 1800s. As we stepped off the bridge and followed the winding path up the riverbank, I was greeted by an endless vista of perfectly manicured tea shrubs, dormant as they waited for the spring sunshine that would awaken the plants for their first April harvest. Morihiro was carrying on his family's long tradition of growing tea, and I was privileged to sample his deep-steamed Fukamushi Sencha that afternoon in his home.



Ocha no Sato Tea Museum

But the day wasn't done. I spent an hour exploring the Ocha no Sato Tea Museum with its fascinating exhibits of tea-history paraphernalia representing three centuries of production. This wonderland contains a Japanese tea house and garden, a Chinese tearoom, a Tibetan house, a tea-tasting bar, and rooms filled with machinery, advertisements, and accoutrements that chronicle tea's amazing journey throughout Asian and European cultures.





Le Monde Fujigaya

Chef Chikako Shiratori loves to infuse her passion for tea into the meals she creates at Le Monde Fujigaya in Shizuoka City. Locally grown teas are the stars of the show in this restaurant known for its



fusion of French and Japanese cuisines. My meal began with a flute of green tea steeped from the leaves from a mountainside tea farm I had visited earlier in the week. The first course was beautiful green tea gnocchi with olive oil and salmon. Pumpkin soup paired with the region's signature deep-steamed Sencha came next. The star of the meal was a rounded plate with a centerpiece of Matcha pasta paired with sea snails, caprese bacon quiche, shrimp salad, and local octopus. The dessert course featured Matcha sponge cake and Matcha gelato. All the while, cups of local green, oolong, and black teas continued to be poured. It was one of the most unique and creative dining experiences I have enjoyed in all my travels.

A JAPANESE TEA PRIMER



All green teas, except Matcha, should be steeped in small pots, using water that is no hotter than 165°. Steeping times are 45 to 90 seconds. Most leaves can be infused multiple times.



SENCHA green tea makes up 75% of all tea consumed in Japan. The two essential elements for Sencha making are steam (for fixing) and fire (for roasting). The flavors and aromatics of Sencha are, to a large extent, a result of these two processes, along with the choice of cultivar and the use of fertilizer. The amount of time involved in steaming also influences the taste of green tea. The longer the leaves are exposed to steam, the thicker the brewed tea will become. Quick-steamed teas like Sencha tend to be much lighter in color when viewed in the cup.



Shizuoka Prefecture is famous for a deep-steamed tea called **FUKAMUSHI**, which is steamed up to twice as long as standard Sencha. These extra seconds of steam cause tea leaves to break down, lose their usual shape, and become separated. The tea liquor is rich and dark green with notes of asparagus and umami.



GYOKURO is one of the most highly regarded teas of Japan. It is shade grown, which allows the leaf to develop its signature sweet, rich flavor.



HOUIJICHA is a type of Sencha that has been roasted for several minutes, giving it toasted notes, deeper color, and a lower caffeine content.



MATCHA is a shade-grown tea that goes through several steps to remove stems from the leaves before being ground into a fine powder. This is the tea used in the traditional tea ceremony, and it has gained a new audience in the West, where it is used as a cooking ingredient prized for its healthy reputation. Matcha is best made in a Matcha bowl, using a whisk.



Tea & Etiquette

Putting guests at ease

Text by Betty Terry
Photography by Michael Stradler



After more than 30 years, Bernadette Petrotta still remembers her first experience with afternoon tea. The author of *The Art and Proper Etiquette of Afternoon Tea* was walking through the gardens at The Huntington Library, Art Collections, and Botanical Gardens in San Marino, California, when she heard the clink of teacups and the soft murmur of voices of people enjoying afternoon tea. She turned to her companion and said, “What is that?”

That experience began Bernadette’s lifelong love of tea. She grew up learning good manners from her mother and her aunt Margaret, who lived next door. In 1996, when she opened Polite Society School of Etiquette, incorporating the etiquette of afternoon tea into her lesson plans was a natural fit.

Bernadette’s first book, *The Art of the Social Graces*, published in 2012, included a section on Victorian afternoon tea. And in 2013, she added *The Art and Proper Etiquette of Afternoon Tea*.

Many people think of etiquette as a set of stuffy and outdated rules they must follow at a formal occasion. But, according to Bernadette, the true purpose of etiquette is to make people feel comfortable in any social situation. “Every time I speak, before I say anything about which fork to use, I try to put the audience at ease,” she says. “I don’t want to overwhelm them.” She usually begins by asking a simple question: Whom do you want to sit across from at a table and have a cup of tea with? A person with good table manners or someone without? “You need to live those habits at home so that when you go out, it has become second nature to you,” she says.

When you host an afternoon tea in your home, she says, the key is to be prepared. Plan the menu, set the tea table the day before, and order flowers, she recommends. “Everything doesn’t have to be perfect. Be at ease, and put your friends at ease.” Things may happen during your afternoon tea—a guest may spill a cup of tea, or you may run out of scones—but if you have planned ahead, those mishaps should be minimal.

“Your friends will see how much work you’ve done when they arrive,” Bernadette points out. Just enjoy the time you have together.

“There’s a stigma when you teach etiquette that you’re just so prissy and precise,” Bernadette explains. “I know the rules of etiquette, and I love teaching them, but I’m not here to judge people if they do it incorrectly.”

For more information about Bernadette Petrotta, her books, and the Polite Society School of Etiquette, go to her website, politesocietyschool.com.

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Sugar & Cream for My Peach

Text and Photographs by Marian Ernst



When I was growing up in the early 1970s, my dad would always take me shopping with him to buy nice things for my mom. I come from a family of nine children, so having one-on-one time with my dad was very special. One Christmas, he bought my mom a beautiful pink-and-white-flowered cream and sugar set on an oval tray. My favorite part of shopping with my dad was returning home and wrapping the gifts. He put a tag on each one that had something to do with the gift inside. For this gift, I remembered him writing "Sugar & cream for My Peach." My mom loved the set, and she always displayed it in her china hutch. Cleaning the house was my job, and each week I carefully dusted the set and returned it to the hutch, front and center with Mom's other pretty things. As the mother of nine, she didn't really have time to enjoy tea or tea parties, and I don't remember if she ever had the pleasure of using the set.

I discovered the joy of "going to tea" after I finished college. My best friend at that time introduced me to it at the Huntington Library in San Marino, California. I was hooked. The beautiful display of tiny foods on delicate china was so appealing to me. Some time later, I decided to host a Mother's Day Tea on the Saturday before Mother's Day and invite my friends and family so I could share my love for the tea experience. We sometimes had three generations of women at the parties, and we always enjoyed telling stories that shared our experiences as mothers, daughters, sisters, aunts, nieces, and friends.

After I moved from Northern California to Southern California in 1997, my niece took over hosting the annual tea party, but I always flew back to help her with the event. At one of these teas, my mother gave me the pink-flowered sugar and creamer set that my father had

gifted her with so many years before because she wanted it to be used and enjoyed at the family tea parties. I felt so very special and have made the set part of my tea parties ever since.

When my mom was 90, I asked her if she remembered the card my dad had put on that gift. She said she did not, so I shared my memories of buying and wrapping the gift with her. (I questioned whether I remembered correctly because my mom always had such a great memory for details.) During this same visit, my sister and I asked if we could read the letters Dad wrote to Mom in 1941 and 1942 while they were courting. She agreed, and we read them out loud to her. This led to many questions and stories about their 15 months of letter writing leading up to their marriage. As we were going through the box of letters, I found a small piece of paper with Dad's writing on it. "To my favorite cooker," it read. "Sugar & cream for My Peach." She had saved this tiny scrap of paper for more than 40 years with her letters from 70 years ago, and here it was! I was so happy to know that the memory I had was indeed accurate—Mom passed away not even a month later.

I placed the note in a pink-jeweled frame, and now it sits next to the sugar and creamer, front and center, in my china cabinet. I think of both my parents every time I look at it, and I keep the tradition of tea parties going for my friends and family. But there will never be another peach like Mom.

Recently retired from a career in laboratory medicine and biotech sales, Marian Ernst lives in Prescott, Arizona, with her husband and two rescued German Shepherds.

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COVER

Schumann-Bavaria Platinum Elegance cup and saucer (\$15.99), teapot (\$249.95) from Replacements Ltd., 800-REPLACE, replacements.com. Mercury-glass Christmas trees (prices vary, available seasonally), crystal trees (prices vary, available seasonally) from Pottery Barn, 888-779-5176, potterybarn.com. White iridescent artificial powder glimmer snow blanket (\$7.99) from Walmart, 800-925-6278, walmart.com. Olympia three-tier glass cake plates (\$29.99) from Amazon, 888-280-4331, amazon.com. Abigails Pom Pom white napkins set of 4 (\$44) from Abigails, 800-678-8485, abigails.net.

TITLE PAGE

Page 4: Schumann-Bavaria Platinum Elegance teapot (\$249.95) from Replacements Ltd., 800-REPLACE, replacements.com.

MASTHEAD

Page 7: Waldman House A Cup of Christmas Tea footed cup-and-saucer set (\$74.95), Spode Christmas Tree (Green Trim) flat cup-and-saucer set (\$19.99), Villeroy & Boch Holly flat cup-and-saucer set (\$39.99) from Replacements Ltd., 800-REPLACE, replacements.com.

THE COMPLETE TABLE:

SENDING WINTER GREETINGS

Pages 21-22: Lenox Winter Greetings 5-piece place setting (\$93.95), teapot (\$169.95), creamer (\$89.95), sugar bowl (\$99.95) from Replacements Ltd., 800-REPLACE, replacements.com. Red 13-inch plastic plate charger (\$4) from Hobby Lobby, 800-888-0321, hobbylobby.com. Mikasa Westfield flatware (\$34.99) from Mikasa, 866-645-2721, mikasa.com. Seasonal votives (prices vary) from Pottery Barn, 888-779-5176, potterybarn.com. April Cornell Marseilles tablecloth (\$69), napkins set of 4 (\$29) from April Cornell, 888-332-7745, aprilcornell.com. **Page 22: (Elegant)** Wedgwood Riverton dinner plate (\$810), Pickard Herdmar Luxor gold matte flatware 5-piece place setting (\$68) from Bromberg & Co., 205-871-3276, brombergs.com. **(Casual)** Jars Tourron dinner plate (\$35), Ricci Argentieri Romanov Court stainless-steel flatware 5-piece place setting (\$85) from Bromberg & Co., 205-871-3276, brombergs.com.

HANUKKAH CELEBRATION

Pages 24-30: Lenox Federal Cobalt Platinum 5-piece place setting (\$109.99), teapot (\$279.95) from Replacements Ltd., 800-REPLACE, replacements.com. Arte Italia Vetro Silver charger (\$185.99), water glass (\$95); Giglio flatware 5-piece place setting (\$270) from Arte Italia, 888-336-4535, arteitalica.com. Pottery Barn classic Belgian flax linen hemstitch tablecloth (\$99) from Pottery Barn, 888-779-5176, potterybarn.com. Silver beaded runner (\$79.96), twig menorah

(price varies, available seasonally), blue napkins with silver edge (\$4.95 each, available seasonally) from Pier1, 800-245-4595, pier1.com. **Page 25:** Lenox Federal Cobalt Platinum creamer (\$79.95), sugar (\$99.95) from Replacements Ltd., 800-REPLACE, replacements.com. **Page 28:** Lenox Federal Cobalt Platinum 16-inch oval platter (\$179.96) from Replacements Ltd., 800-REPLACE, replacements.com. **Pages 29-30:** Godinger Dublin three-tier server (\$35.99) from Belk, 866-235-5443, belk.com.

WINTER WONDERLAND

Pages 32-40: Schumann-Bavaria Platinum Elegance 5-piece place setting (\$89.99), creamer (\$11.99), sugar bowl (\$35.99), teapot (\$249.95); Gorham Strasbourg sterling-silver flatware 5-piece place setting (\$309.95) from Replacements Ltd., 800-REPLACE, replacements.com. Abigails Pom Pom white napkins set of 4 (\$44) from Abigails, 800-678-8485, abigails.net. Sterling beaded place mat set 4 (\$119.80), Gisele napkin rings set of 4 (\$31.80) from Z-Gallerie, 800-908-6748, zgallerie.com. Mercury-glass Christmas trees (prices vary, available seasonally), mercury-glass votive holder (\$4.50), crystal trees (prices vary, available seasonally) from Pottery Barn, 888-779-5176, potterybarn.com. White iridescent artificial powder glimmer snow blanket (\$7.99) from Walmart, 800-925-6278, walmart.com. **Page 36:** Schumann-Bavaria Platinum Elegance oval serving platter (\$55.99), cream soup bowl (\$89.95) from Replacements Ltd., 800-REPLACE, replacements.com. **Page 40:** Olympia three-tier glass cake plates (\$29.99) from Amazon, 888-280-4331, amazon.com.

GLUTEN-FREE SCORE:

SCORE FOR CHRISTMAS

Page 41: Lenox Winter Greetings bread-and-butter plate (\$13.99), sugar bowl (\$99.95) from Replacements Ltd., 800-REPLACE, replacements.com. Seasonal votives (prices vary) from Pottery Barn, 888-779-5176, potterybarn.com.

TEATIME FOR SANTA

Pages 42-48: Vietri Old St. Nick dinner plate (\$62), square salad plate (\$48), teapot (\$118), sugar bowl (\$75), creamer (\$59), red stripe napkin (\$16) from Vietri, 919-245-4180, vietri.com. Fiesta Sage cup (\$8.99), saucer (\$5.99) from Fiesta, fiestafactorydirect.com. Arlington taper candleholder (\$29.50), wicker place mats (discontinued) from Pottery Barn, 888-779-5176, potterybarn.com. Flower arrangement and container from Flower Buds, 205-970-3223, flowerbudsinc.com. **Page 45:** Vietri Old St. Nick rectangular platter (\$99) from Vietri, 919-245-4180, vietri.com. **Page 46:** Vietri Old St. Nick oval platter (\$105) from Vietri, 919-245-4180, vietri.com. **Page 48:** Vietri Old St. Nick handled rectangular platter (\$99)

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STATEMENT OF OWNERSHIP, MANAGEMENT AND CIRCULATION (required by Act of August 12, 1970: Section 3685, Title 39, United States Code). 1. Tea Time 2. (ISSN: 023-943) 3. Filing date: 10/1/2016 . 4. Issue frequency: Bi-Monthly. 5. Number of issues published annually: 6. 6. The annual subscription price is \$19.98. 7. Complete mailing address of known office of publication: Hoffman Media 1900 International Park Drive, Suite 50, Birmingham, AL 35243-5038. Contact person: Kolin Rankin. Telephone: 305-441-7155 ext. 225 8. Complete mailing address of headquarters or general business office of publisher: Hoffman Media 1900 International Park Drive, Suite 50, Birmingham, AL 35243-5038. 9. Full names and complete mailing addresses of publisher, editor, and managing editor: Publisher, Phyllis Hoffman DePiano, 1900 International Park Drive, Suite 50, Birmingham, AL 35243-5038, Editor, Lorna Reeves, 1900 International Park Drive, Suite 50, Birmingham, AL 35243-5038, Managing Editor, . 10. 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